ehponline.org

PROTEIN DIGESTIBILITY AND RELEVANCE TO ALLERGENICITY

Gary Bannon, Tong-Jen Fu, Ian Kimber and
Dennis M. Hinton
doi:10.1289/ehp.5812 (available at http://dx.doi.org/)
Online 19 December 2002



PROTEIN DIGESTIBILITY AND RELEVANCE TO ALLERGENICITY

Gary Bannon¹, Tong-Jen Fu², Ian Kimber³ and Dennis M. Hinton⁴*

¹ Product Safety Center, Monsanto, St. Louis, MO; ² National Center for Food Safety and Technology, U. S. Food and Drug Administration, Summit-Argo, IL; ³ Syngenta Central Toxicology Laboratory, Alderley Park, Macclesfield, Cheshire UK; ⁴ Center for Food Safety and Applied Nutrition, U.S. Food and Drug Administration, Laurel, MD.

* Corresponding Address:

Dr. Dennis M. Hinton

US FDA

8301 Muirkirk Road

Laurel, MD 20878

T: 301-827-8274

F: 301-594-0517

Email: dmhinton@cfsan.fda.gov

Running Title: Protein Digestion and Allergenicity
Keywords: Protein stability, Proteolytic digestion, Simulated gastric fluid, Allergenicity, Safety
Assessment, Protein Structure, Sequence Homology

Abstract

In January 2001 a Joint FAO/WHO Expert Consultation Committee on Allergenicity of Foods
Derived from Biotechnology published a report that outlined in detail an approach for
assessment of the allergenic potential of novel proteins. One component of this decision tree is a
determination of whether the protein of interest is resistant to proteolytic digestion. Although
these *in-vitro* methodologies have been useful, the correlation between resistance to proteolysis
and allergenic activity is not absolute. More recent work, presented in this review, with various
known and unknown food allergens and various other proteins, *i.e.* storage proteins, plant lectins,
contractile proteins and enzymes compared digestion stability in both simulated gastric and
intestinal fluids. Food allergens were not necessarily more resistant to digestion than
nonallergenic proteins. There was not a clear relationship between digestibility measured *in-vitro* and protein allergenicity.